

DINNERLY



Fan Fave: 20-Minute Chicken Risoni with Harissa, Corn and Feta



20 minutes



2 Servings

Although it may look like large grains of rice, risoni is actually a pasta. Here it's tossed with harissa chicken, corn and a scattering of creamy feta for a dinner that delivers flavour in a flash.

WHAT WE SEND

- 1 spring onion
- 300g corn kernels
- free-range chicken tenderloins
- 200g risoni pasta ¹
- 5g harissa seasoning ¹⁷
- 50g feta ⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 2 tsp olive oil
- 1 tbs red wine vinegar ¹⁷
- 1 tsp honey

TOOLS

- medium saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 710kcal, Fat 14.3g, Carbs 83.5g, Proteins 52.5g



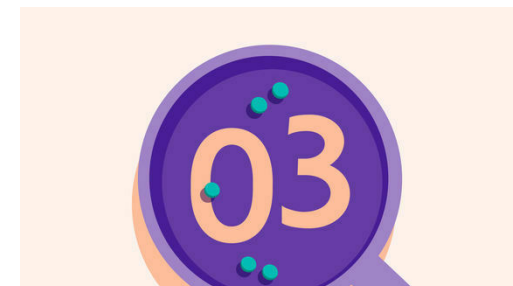
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the risoni. Crush or finely chop **2 garlic cloves**. Thinly slice the **spring onion**, including the green part. Drain and rinse the **corn**. Thinly slice the **chicken**.



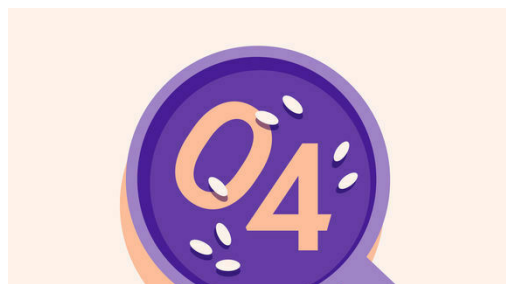
2. Cook risoni

Cook the **risoni** in the pan of boiling water for 6 mins or until al dente. Drain. Meanwhile, put the **chicken**, **garlic**, **1¼ tsp harissa seasoning*** (see Make it yours) and a **drizzle of olive oil** in a bowl, season with **salt and pepper** and toss to coat.



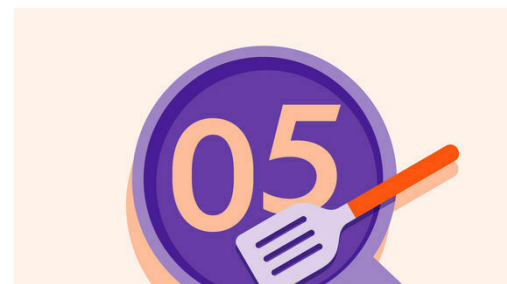
3. Cook chicken

Heat a medium deep frypan over high heat. Cook the **chicken**, stirring, for 3 mins or until browned. Add the **corn** and **white part of the spring onion** and cook, stirring, for 1 min or until the chicken is cooked through.



4. Add risoni

Add the **risoni**, **1 tbs red wine vinegar** and **1 tsp honey** to the chicken mixture and stir to combine. Remove the pan from the heat. Taste, then season with **salt and pepper**.



5. Serve up

Divide the **chicken risoni** among bowls, crumble over the **feta** and scatter over the **remaining spring onion**. Enjoy!



6. Make it yours

Harissa contains chilli, so add more or less to taste, depending on your palate.